

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently amended) A method of extracting volatile components by which volatile components are obtained by steam extraction of tasty materials, the method comprising: a process in which directing steam is contacted into contact with the tasty material; ~~followed by recovery of~~ and recovering the steam after that said directing steam into contact.
2. (Currently amended) The method of extracting volatile components according to claim 1, wherein the steam ~~extraction is carried out using~~ comprises saturated water vapor.
3. (Currently amended) The method of extracting volatile components according to claim 1, wherein the steam ~~extraction is carried out using~~ comprises super heated steam.
4. (Currently amended) The method of extracting volatile components according to claim 3, wherein the steam ~~extraction is carried out~~ used at normal pressure.
5. (Original) The method of extracting volatile components according to claim 3, wherein the super heated steam is set to a temperature higher than 107°C but no higher than 500°C.
6. (Original) The method of extracting volatile components according to claim 3, wherein the super heated steam is set to a temperature higher than 140°C but no higher than 500°C.
7. (Original) The method of extracting volatile components according to claim 1, wherein the tasty material includes of roasted coffee beans.

8. (Original) The method of extracting volatile components according to claim 7, wherein the coffee beans are at least one type selected from the group consisting of *Coffea arabica*, *C. canephora* var. *robusta*, *C. canephora* var. *conulon* and *C. liberica*.

9. (Original) The method of extracting volatile components according to claim 7, wherein the coffee beans are obtained by roasting raw coffee beans using super heated steam.

10. (Original) The method of extracting volatile components according to claim 9, wherein the super heated steam used to roast the raw coffee beans is set to a temperature higher than 107°C but no higher than 500°C.

11. (Original) The method of extracting volatile components according to claim 9, wherein the super heated steam used to roast the raw coffee beans is set to a temperature higher than 140°C but no higher than 500°C.

12. (Original) The method of extracting volatile components according to claim 9, wherein the coffee beans are roasted using super heated steam at 1 to 30 kg/h per 1 kg of the raw coffee beans.

13. (Original) The method of extracting volatile components according to claim 7, wherein the coffee beans are obtained by roasting raw coffee beans using at least one type of method selected from the group consisting of far infrared roasting, hot air roasting, direct flame roasting and charcoal roasting.

14. (Original) The method of extracting volatile components according to claim 7, wherein the L value of the roasted coffee beans is 15 to 33.

15. (Original) The method of extracting volatile components according to claim 1, wherein the tasty material includes of tea leaves following tea manufacturing.

16. (Original) The method of extracting volatile components according to claim 15, wherein the tea leaves are at least one type selected from the group consisting of green tea, oolong tea, black tea, barley tea, adlay tea, jasmine tea, Pu-Erh tea, rooibos tea and herb tea.

17. (Currently amended) The method of extracting volatile components according to claim 1, ~~wherein the steam extraction contains a step in which~~ further comprising cooling the steam ~~is cooled~~ after said directing steam into contacting contact with the tasty material.

18. (Currently amended) The method of extracting volatile components according to claim 1, ~~wherein the steam extraction contains a step in which~~ further comprising drying the steam ~~is dried~~ by freeze-drying or spray-drying after said directing steam into contacting contact with the tasty material.

19. (Currently amended) The method of extracting volatile components according to claim 1, wherein ~~the a steam extraction is carried out using steam at~~ flowrate of 0.3 to 30 kg/h is used per 1 kg of tasty material.

20. (Currently amended) The method of extracting volatile components according to claim 19, wherein ~~the~~ said directing into contact steam ~~extraction~~ is carried out for 5 to 60 minutes.

21. (Original) The method of extracting volatile components according to claim 1, wherein the steam extraction is carried out within a sealed container.

22. (Original) The method of extracting volatile components according to claim 21, wherein the steam extraction is carried out in an inert gas atmosphere.

23. (Currently amended) The method of extracting volatile components according to claim 22, ~~wherein the steam extraction is carried out using~~ further comprising producing steam produced using deoxygenated water.

24. (Original) A volatile component obtained by the method of extracting volatile components according to claim 1.

25. (Original) The volatile component according to claim 24 containing solid matter originating in the tasty material at 0.01 to 10% by weight.

26. (Original) A food or drink containing the volatile component according to claim 24.

27. (Original) The food or drink according to claim 26, wherein the food or drink is a coffee drink, tea drink, milk drink, concentrated extract for a dispenser, instant coffee or instant tea.

28. (Original) The food or drink according to claim 26 containing an aqueous extract obtained by water extraction of a tasty material following the steam extraction.

29. (Original) The food or drink according to claim 26 containing an aqueous extract obtained by water extraction of a tasty material of the same type that is not subjected to the steam extraction.